

Algonquin Moose Stew Recipe



Ingredients:

- Moose Meat (Roasts, Steaks or Ground Meat)
- Onions
- Carrots
- Turnips
- Potatoes
- Flour (Gravy Mix)
- Salt & Pepper

The number of potatoes, carrots and turnips may vary depending on the size of the pot you choose to prepare this winter fest comfort food. This Moose Stew warms you up instantly and blends well with Bannock, Tea Biscuits, or a Loaf of Home-made Bread served hot and fresh out of the oven.

Directions:

- Fill up pot with water
- Put the chopped-up moose meat and onions in and let boil for 15 minutes
- Add sliced or diced carrots and turnips and let boil for 15 minutes or more
- Add cubed potatoes, a sprinkle of salt and pepper to taste and let boil for another 30 minutes
- Mix $\frac{3}{4}$ cup of water and 3 tablespoons of flour in a cup
- Add above gravy mixture to stew
- Boil for another 5 minutes

Stir occasionally, then it's ready to enjoy!